

PRICES & TERMS AND CONDITIONS

LUNCH

Wednesday to Saturday – two courses **£24.99**

DINNER

Tuesday to Saturday – minimum three courses **£35.00**

Bookings must be confirmed with a non-refundable £10pp deposit.
We require all tables to be pre-ordered one week in advance from date of booking.
All numbers must be confirmed 48 hours prior to the booking date or you will be charged the full amount.
Please inform our staff if you have any food allergies. They will be able to advise you of any allergens present in the ingredients on our menu. (v) denotes vegetarian **All prices are inclusive of VAT and a discretionary 10% service charge will be added to the final bill**

zero ristorante pizzeria – 12 high street, ware, sg12 9bx
t. 01920 468 205 e. info@zero-ristorante.co.uk

christmas fayre 2024

STARTERS

BUFALA E PEPERONI

marinated roasted peppers with buffalo mozzarella cheese (v)

FUNGHI FRITTI

fried breaded mushrooms topped with garlic and butter (v)

MELENZANE ALLA PARMIGIANA

baked aubergine with tomato, mozzarella cheese, basil & parmesan

ALETTE DI POLLO

roasted spicy chicken wings with rocket salad

CORNETTI DI SALMONE

smoked salmon rolls filled with prawns topped with cocktail sauce

ANTIPASTO MISTO

selection of cured meats with buffalo mozzarella cheese

MAIN COURSES

PENNE ALL'ARRABBIATA

with tomato sauce, chilli and garlic (v)

PENNE DELL NONNO

with strips of fillet beef, sundried tomatoes and ragu sauce

PIZZA A VOSTRA SCELTA

pizza of your choice

PETTO DI POLLO AL PEPE VERDE

chicken breast with green peppercorn sauce *

VITELLO AI FUNGHI

veal escalopes with cream and mushroom sauce *

TACCHINO ARROSTO

roast turkey with stuffing, chipolata with pancetta and gravy *

SPIGOLA AL LIMONE

fillets of seabass with lemon sauce *

* SERVED WITH POTATOES AND VEGETABLES *

DESSERTS

PANNACOTTA

pannacotta with wild berries compote

MOUSSE AL CIOCCOLATO

chocolate mousse with whipped cream

CHEESECAKE ALLA NUTELLA

nutella cheesecake

TIRAMISU CLASSICO

traditional coffee tiramisù

TORTA DI MELE

apple pie with vanilla ice cream

GELATI E SORBETTI

vanilla, chocolate, lemon sorbet (2 scoops)